



Marshmallow

INGREDIENTS	%
Sugar	43.50
Glucose Syrup DE 42	43.00
Emden® ET 15	02.50
Gelatin	02.00
Water	10.00

ADDITIONAL INFORMATION

Emden® ET 15 partially replaces gelatin in marshmallows by providing texture, while a protein is still needed for foaming. This improves shelf life, especially in warm regions, preventing melting. We are also developing a fully vegan marshmallow concept.

EQUIPMENT

Cooker + Aerator

INSTRUCTIONS

- Presoak gelatin in water (ratio 1:2)
- Add and mix water, Emden® ET 15 and glucose syrup
- Cook the suspension to 100°C
- Add sugar, mix and continue cooking to 114°C
- Collect the cooked solution and cool to 85°C
- Add and mix the gelatin solution
- Transfer to the aerator (Tanis Food Tec) and start aeration



OUR SOLUTIONS

EMSLAND GROUP®
using nature to create

Improved Shelf Life
Heat Resistance